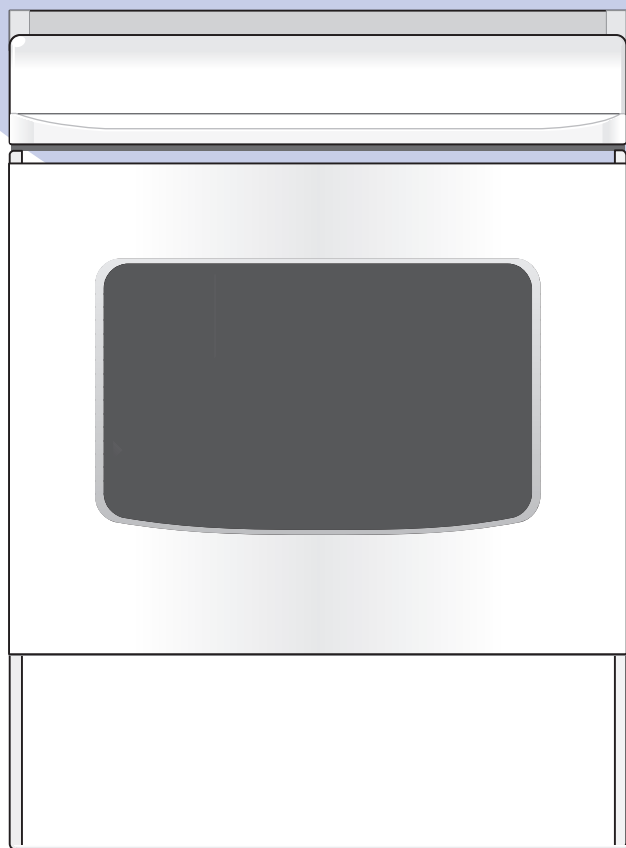


Use & Care Manual





Welcome & Congratulations

Congratulations on your purchase of a new range! At **Electrolux Home Products**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new range and **Thank You** for choosing our product. We hope you consider us for future purchases.

PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

This Use & Care Manual provides specific operating instructions for your model. Use your range only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

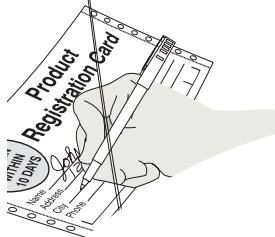
Please record your model and serial numbers below for future reference.

Model Number: _____

Serial Number: _____

Purchase Date: _____

This Use & Care Manual contains general operating instructions for your range and feature information for several models. Your range **may not** have all the described features. The graphics shown are representational. The graphics on your range may not look exactly like those shown.



Important Safety Instructions



Read all instructions before using this appliance. Save these instructions for future reference.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

• **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.

• **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements.** Install only per installation instructions provided in the literature package for this range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

• **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.

• **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

⚠ WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



⚠ WARNING To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a Warmer Drawer or Bake-n-Warm™ Double Oven, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti-tip bracket

⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

⚠ CAUTION Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

⚠ WARNING Do not use the oven or Warmer Drawer/ Bake-n-Warm™ Double Oven (if equipped) for storage.

⚠ WARNING Never Use Your Appliance for Warming or Heating the Room.

• **Storage in or on Appliance—Flammable materials should not be stored in an oven, Warmer Drawer/Bake-n-Warm™ Double Oven, near surface units or in the storage drawer.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.

• **Do Not Leave Children Alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

• **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVENS.** ALL surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and window.

• **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

• **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**

• **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

• **Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.

• **Do Not Heat Unopened Food Containers - Buildup of pressure may cause container to burst and result in injury.**

• **Remove the oven door from any unused range if it is to be stored or discarded.**

IMPORTANT—Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.



Important Safety Instructions

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never Leave Surface Elements Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Do Not Immerse or Soak Removable Heating Elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

SELF CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual.** Before self cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- **Do Not Use Oven Cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

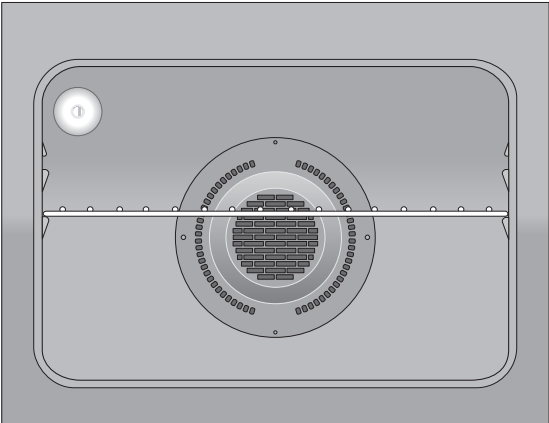
- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean Ventilating Hoods Frequently**—Grease should not be allowed to accumulate on the hood or filter. Follow manufacturer's instructions for cleaning.

FOR CERAMIC-GLASS COOK TOP MODELS

- **Do Not Cook on Broken Cook Top**—If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cook Top with Caution**—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

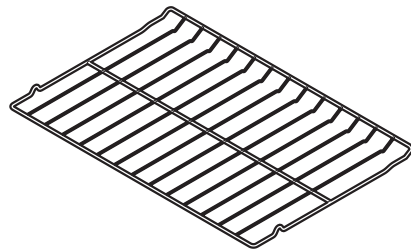
Important Safety Notice

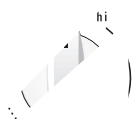
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.



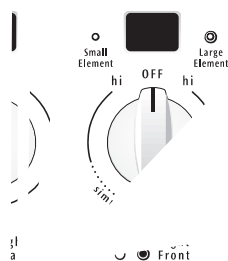


Before Setting Oven Controls





Left Rear



Right Front

Right Front





Setting Surface Controls

The Electronic Surface Element Control (ESEC)

The Electronic Surface Element Control (“ESEC”) feature includes 4 digital display windows. The ESEC feature provides a numeric digital setting for 4 of the radiant surface element positions on the cooktop. These settings work the same way as normal knob setting indicators work except the settings are displayed in digital windows (Figs. 1 thru 4).

The available ESEC Display Settings

The ESEC control provides various heat levels from **Hi** (Fig. 2) to **Lo** (Fig. 4) and **OFF** (Fig. 1).

Use the chart (Fig. 5) to determine the correct setting for the kind of food you are preparing. The Simmer settings are used to simmer and keep larger quantities of foods warm such as stews and soups. The lower Simmer settings are ideal for delicate foods and melting chocolate or butter.

Note: The size and type of cookware used will influence the setting needed for best cooking results.

CAUTION Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.

CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

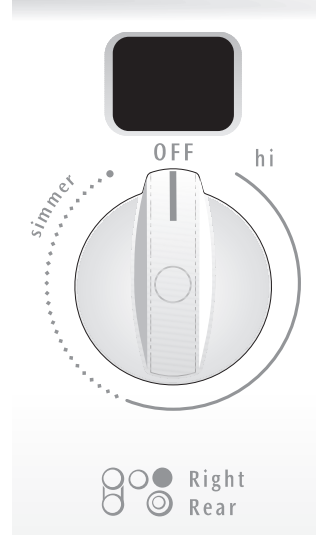


Fig. 1



Fig. 2

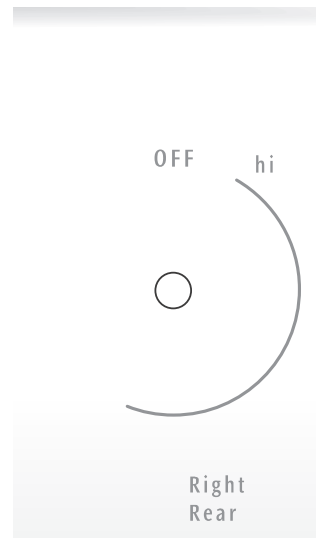


Fig. 3

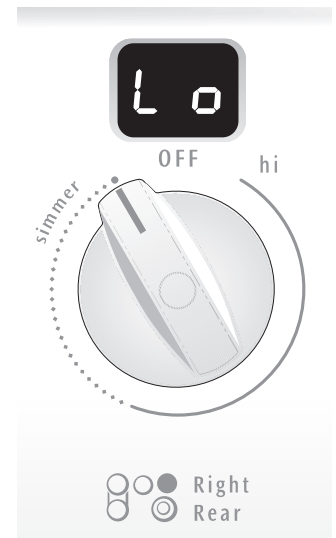


Fig. 4

Recommended Surface Cooking Settings

RECOMMENDED SETTINGS FOR SINGLE, BRIDGE & DUAL ELEMENTS

Setting	Type of Cooking
HIGH (8 - Hi)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (5 - 8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (3 - 5)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 - 3)	Keep foods cooking, poach, stew
LOW (Lo - 2)	Keep warm, melt, simmer

Fig. 5



ESEC Hot Element

After using any of the surface elements, the surface can become very hot. Even after the surface has cooled for some time. The ESEC control panel will display the message "HE" (hot element) when the surface is still hot. The HE message appears when the surface is still hot.

ESEC Error Indicator

An error message will be displayed on the ESEC control panel of the surface control knobs. Make sure to set all of the 4 surface control knobs to the OFF position of the surface controls.

Be sure to reset the clock (See page 10) to the OFF positions and the clock should return to normal operation. If the error message remains in any display, contact a service technician for assistance.

ESEC Lockout Feature (-)

The Self-Clean feature will not operate if the ESEC feature will not operate during the Self-Clean cycle. If the feature is active, " - - " may appear in the display. The ESEC feature will not operate if the surface elements are still hot during active Lockout. The " - - " message will appear in the display.

The Single Radiant Elements (some models)

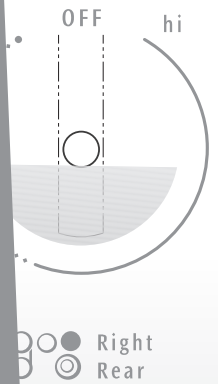
Some models have single radiant surface elements in the front rear (Fig. 5) and left rear (Fig. 6) element positions. The BRIDGE element position can also be used as a single element (See Bridge Element Operating Instructions on pages 10-11).

To Operate the Single Elements (some models):

1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting using the ESEC digital display window for the desired setting (Fig. 4). Turn (do not push) the knob to adjust the setting if desired. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
3. When cooking has completed, turn the surface control knob to OFF before removing the cookware. Note: The HE message will appear after turning the control knob to OFF if the cooktop is still hot and will remain on until the heating surface area has cooled sufficiently.

Note: See page 8, Fig. 5 for recommended control settings.

CAUTION Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.

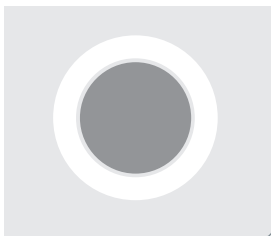




Setting Surface Controls

The Dual Radiant Elements (all models)

The cooktop is equipped with one or more dual radiant surface elements. Symbols on the control panel (See Fig. 4) are used to indicate which coil of the dual radiant element will heat. The symbol shown in Fig. 1 indicates that only the inner coil will heat. The symbol shown in Fig. 4 indicates that both inner and outer coils will heat. You may switch from either coil setting at any time during cooking.



To Operate the Dual Element(s):

1. Place correctly sized cookware on the dual surface element.
2. Push in and turn the control knob counterclockwise (See Fig. 2) for smaller cookware or clockwise (See Fig. 5) for larger cookware.
3. Use the ESEC digital display window for the desired setting. Turn (do not push) the knob to adjust the setting if needed. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
4. When cooking has completed, turn the surface control knob to OFF before removing the cookware. Note: The **HE** message will appear after turning the control knob to **OFF** if the cooktop is still hot and will remain on until the radiant heating surface area has cooled sufficiently. **Note:** See page 8, Fig. 5 for recommended control settings.

CAUTION Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.

The Bridge Radiant Element (some models)

Some ceramic cooktops are equipped with a “BRIDGE” surface element located at the left front and middle (See Fig. 10) positions. The Bridge can be used when cooking with rectangular (like a griddle) or oval shaped cookware (Fig. 10). The element will maintain an even temperature setting across both portions of the Bridge. If needed for normal cookware, the Bridge element can work like a single element without the Bridge (See Fig. 8).

Bridge element operation symbols are located on the control panel on each side of the Bridge element control knob. These symbols indicate the direction to turn the control knob when operating the Bridge element. The symbol in Fig. 7 indicates that only the single portion of the Bridge element will heat (See Fig. 8). The symbol in Fig. 9 indicates that both the single and Bridge portions of the element will heat together (Fig. 10). You may switch from either of these settings at any time during cooking with the Bridge element.

Setting Surface Controls

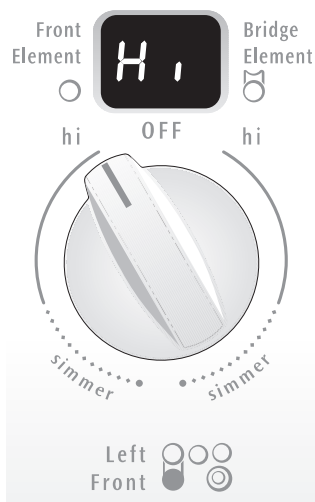


Fig. 1

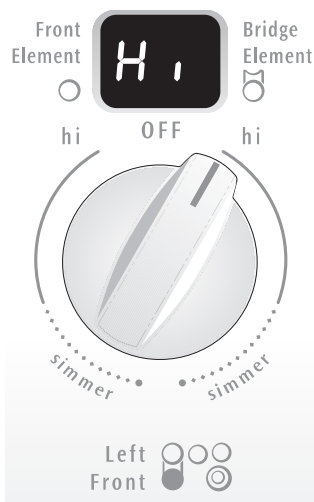


Fig. 3

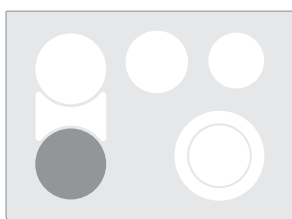


Fig. 2

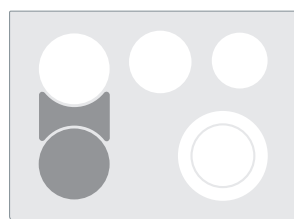


Fig. 4

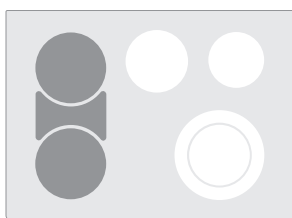


Fig. 5

To Operate the Bridge Element (some models):

1. Place correctly sized cookware on the Bridge surface element.
2. Push in and turn the control knob counterclockwise (See Figs. 1 & 2) to heat the portion of the Bridge element for normal shaped cookware or clockwise (See Figs. 3 & 4) for larger or rectangular shaped cookware.
3. Use the ESEC digital display window for the desired setting. Turn (do not push) the knob to adjust the setting if needed. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small**. Please note that not all cookware will fit the Bridge element correctly.
4. When cooking has completed, turn the surface control knob to OFF before removing the cookware. The **HE** message will appear in the display after turning the control knob to **OFF** if the cooktop is still hot and will remain on until the radiant heating surface area has cooled sufficiently. **Note:** See page 8, Fig. 5 for recommended control settings.

The BRIDGE element may also be used in combination with the left rear single element. Because these elements have 2 different controls, one element can be used to cook while the other element may be used to keep food warm (See Fig. 5).

CAUTION Radiant surface elements may appear to have cooled after they have been turned off. **The glass surface may still be hot** and burns may occur if the glass surface is touched before it has cooled sufficiently.



Setting Surface Controls

Operating the Warming Zone (some models)

The purpose of the Warming Zone is to keep hot cooked foods at serving temperature. Use the Warming Zone to keep cooked foods hot such as; vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates. Always start with hot food. It is not recommended to heat cold food on the Warming Zone.

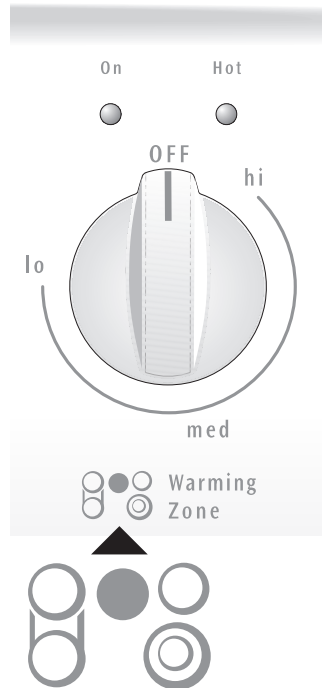


Fig. 1

All food placed on the Warming Zone should be covered with a lid or aluminum foil to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. **Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean.** Use only plates, utensils and cookware recommended for oven and cooktop use on the Warming Zone.

CAUTION Always use pot holders or oven mitts when removing food from the Warming Zone as cookware and plates will be hot.

To Set the Warming Zone Control (some models):

1. To set the control, push in and turn the knob. The **On** indicator light will come on (See Figs. 1 and 2). The temperatures are approximate, and are designated by HI, MED and LO. However, the control can be set at any position between HI and LO for different levels of heating (Fig.1).
2. When done, turn the control to OFF. The **Warming Zone Hot surface indicator light** will remain on until the **Warming Zone** cools to a moderate level (See Figs. 1 & 2).

Temperature Selection

Refer to the table for recommended Warming Zone food settings (Fig. 3). If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

CAUTION The Warming Zone will not glow red when it is hot, but becomes hot enough to cause burns. Avoid placing hands on or near the Warming Zone until the Warming Zone Hot surface indicator light is off.

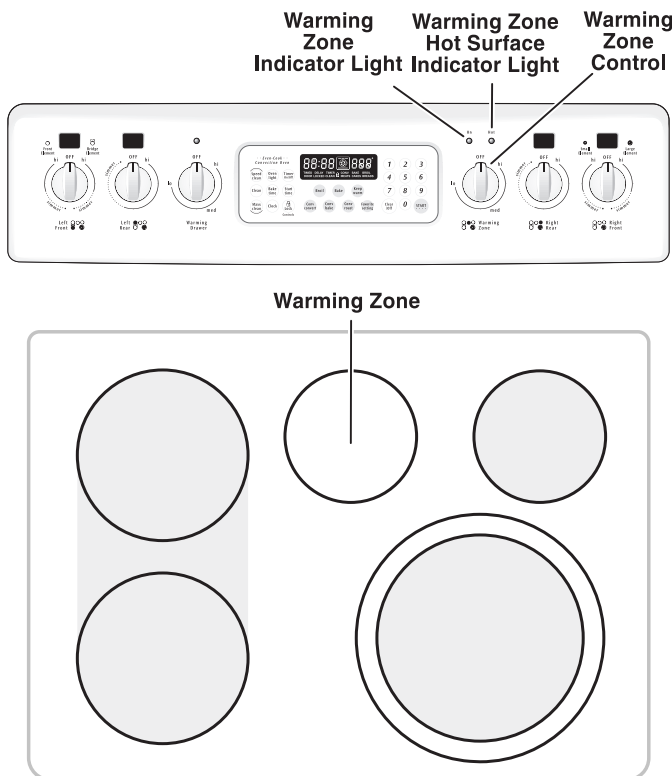


Fig. 2 (some models)

Warming Zone Recommended Food Settings Table	
Food Item	Heating Level
Hot Beverages	HI
Fried Foods	HI
Vegetables	MED
Soups (Cream)	MED
Stews	MED
Sauces	MED
Meats	MED
Gravies	LO
Eggs	LO
Dinner Plates with Food	LO
Casseroles	LO
Breads/Pasteries	LO

Fig. 3

Sup

For cookware

The cookware used will affect cooking results. For best cooking results, use cookware with flat bottoms that make good contact with the heating element (See Fig. 1). Place a ruler across the bottom of the pan as shown in Fig. 1.

Use the following tips for selecting cookware for use on the cooktop:

• Select cookware that has a flat bottom.

Pan sizes should be the same as or smaller than the amount of burner to be prepared at the size.

For more information about the ceramic cooktop see "Cooktop Cleaning & Maintenance" in the **General Care & Cleaning** section.

Cookware Material

The cookware material affects how evenly the heat transfers from the surface element to the pan bottom. The following are the most common cookware materials:

- ALUMINUM** - Excellent heat conductor. Some types of aluminum can oxidize and darken (Anodized aluminum cookware is resistant to staining). If aluminum cookware is used on the cooktop, they may leave metal marks which can be removed by scrubbing with a non-abrasive cleaner.
- COPPER** - Excellent heat conductor but difficult to clean. They leave metal marks on ceramic cooktops.
- STAINLESS STEEL** - Slow heat conductor but good for cooking results. Is durable and easy to clean.
- CAST IRON** - A poor heat conductor but will retain heat very well. Cookware made of cast iron is not recommended for use on ceramic cooktops.
- ENAMELED** - Excellent heat conductor. Enamel has a smooth to slightly rough surface. Porcelain-enamel coating is not recommended for use on ceramic cooktops because it may scratch the glass.

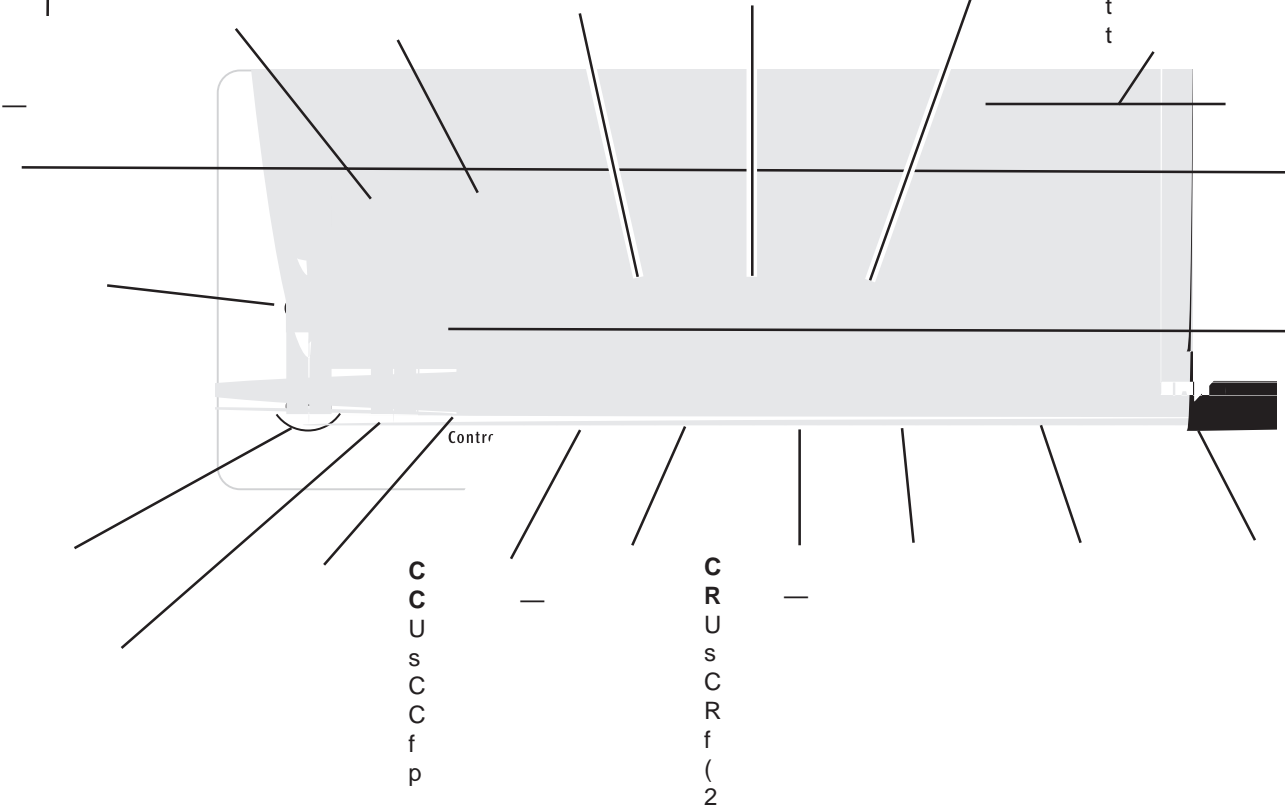
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Setting Oven Controls

Setting Continuous Bake or 12 Hour Energy Saving

The **TIMER ON/OFF**  and **CLEAN**  pads control the Continuous Bake or 12 Hour Energy Saving features. The oven control has a factory preset built-in 12 Hour Energy Saving feature that will shut off the oven if the oven control is left on for more than 11 hours and 59 minutes. The oven can be programmed to override this feature for Continuous Baking.

INSTRUCTIONS

To set the control for Continuous Bake or 12 Hour Energy Saving features:

1. Press and hold  for 6 seconds (Fig. 1). "12 Hr" or "- - Hr" will appear in the display and the control will beep once.
2. Press  to switch between the 12 Hour Energy Saving and continuous bake features. Note: "12 Hr" (Fig. 2) in the display indicates the control is set for 12 Hour Energy Saving feature and "- - Hr" (Fig. 3) indicates the control is set for the Continuous Bake feature.
3. Press  to accept the change (Fig. 4; display will return to time of day) or press  to reject the change.

PRESS

 for 6 seconds



 or 

DISPLAY



Fig. 1



Fig. 2



Fig. 3

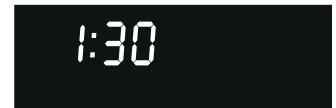








Fig. 4

Setting Kitchen Timer

The **TIMER ON/OFF**  pad controls the Kitchen Timer feature. The Kitchen Timer serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking. The Kitchen Timer feature can be used during any of the other oven control functions. Refer to "**Minimum & Maximum Control Pad Settings**" on page 14 for time amount settings.

INSTRUCTIONS

To set the Kitchen Timer (example for 5 minutes):

1. Press . "0:00" will appear and "TIMER" will flash in the display (Fig. 5).
2. Press the number pads to set the desired time in the display (example ). Press . The time will count down with "5:00" and "TIMER" will show in the display (Fig. 6).
Note: If  is not pressed the timer will return to the time of day.
3. When the set time has run out, "End" and "TIMER" will show in the display (Fig. 7). The clock will sound with 3 beeps every 15 seconds until  is pressed.

PRESS





DISPLAY



Fig. 5




Fig. 6



Fig. 7

To cancel the Kitchen Timer before the set time has run out:

Press . The display will return to the time of day.





Setting Silent Control Operation

The **START TIME**  and












Setting Oven Controls

Setting Timed Bake

The **BAKE**  and **BAKE TIME**  pads control the Timed Bake feature. The oven will turn the oven OFF after cooking for the desired amount of time you select.

INSTRUCTIONS

To program the oven to begin baking immediately and to shut off automatically: (example below for a bake at 350°F for 50 minutes):

1. Be sure the clock is set for the correct time of day.
2. Arrange interior oven rack(s) and place the food to be baked in the oven.
3. Press , "---- °" will appear in the display.
4. Press    (Fig. 2). "BAKE" will appear in the display.
5. Press . "BAKE" will appear in the display (Fig. 3).
6. Press . "50:00" will appear in the display.
7. Press . "50:00" will appear in the display.

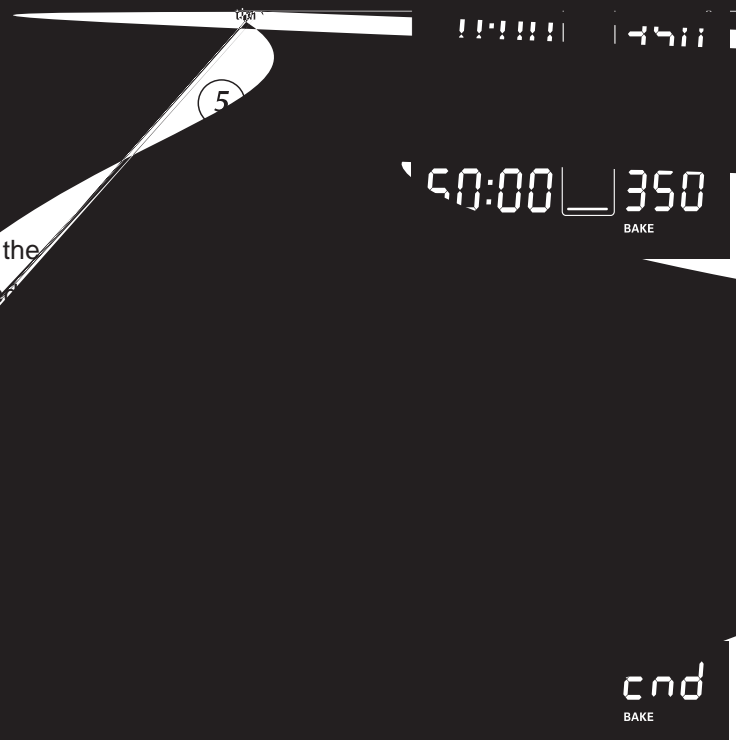


Fig. 7

Caution with the **TIMED BAKE** or **DELAYED BAKE** features. Use the automatic timer when cooking frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed from the oven when cooking is completed. Eating spoiled food can result in food poisoning.

Setting Time

The **BAKE** pads control the timer of the oven.

The **Start** and **me** pads control the oven and OFF at the time.

1. Before setting the time, press the **Start** pad.
2. Arrange the oven to preheat.
3. Press the **BAKE** pad. "BAKE" will display.
4. Press the **Start** pad. "0" will display.
5. Press the **BAKE** pad. "BAKE" will display.
6. Press the **Start** pad. "TIMED" will display (Fig. 5).
7. Press the **Start** pad. "0" will display and "TIMED" will appear in the display. The time can be set for any amount of time from 1 hour and 59 minutes to 9 hours and 59 minutes.
8. Press the **Start** pad. "TIMED", "BAKE" and "350°" will display (Fig. 6).
9. Press the **Start** pad. Enter the desired start time using the number pads (Fig. 7).



Fig. 3



Fig. 4

Fig. 5



Fig. 6

Fig. 9



Setting Oven Controls

Setting Broil

The **Broil** pad controls the **Broil** feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature is preset to start broiling at 550°F however, the Broil feature temperature may be set at any temperature between 400°F and 550°F. **For optimum browning results when broiling, preheat the broil element for 3-4 minutes.**

⚠ WARNING Should an oven fire occur, leave the oven door closed and turn the oven OFF. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

⚠ CAUTION To insure proper results when broiling use **ONLY** Electrolux Home Products, Inc. approved Broil Pan & Insert.

The broiler pan and the insert (if equipped) allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite. **DO NOT** use the broil pan without the insert or cover the insert with **aluminum foil**. The exposed fat could ignite.

INSTRUCTIONS

PRESS

DISPLAY

To set the oven to broil at the default setting (550°F):

- Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the broiler insert with foil. The exposed grease could ignite (See Fig. 6).
- Arrange the interior oven rack and place the broiler pan on the rack. Be sure to center the broiler pan directly under the broiler element. **Make sure the oven door is in the broil stop position** (See Fig. 5).
- Press **Broil**. "BROIL" will flash and "550°" will appear (Fig. 1).
- If a lower broil temperature is desired (minimum broil temperature setting is 400°F), press the desired temperature before continuing to step 5.
- Press **START**. The oven will begin to broil. "BROIL" and "550°" will appear in the display (Fig. 2).
- Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
- To cancel broiling or if finished broiling press **Clear/Off** (Fig. 3).

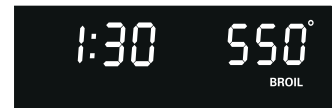


Fig. 1



Fig. 2

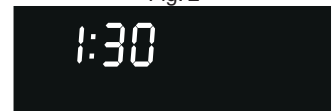


Fig. 3



Fig. 4

Recommended Broiling Times

Use the following table for approximate broiling times. Increase or decrease broiling times, or move the broiling pan to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

Broiling Table (Refer to Fig. 4)

Food Item	Rack Position	Temp Setting	Cook Time		Doneness
			1st side	2nd side	
Steak 1" thick	5th or 6th	550° F	7:00	5:00	Medium
	5th or 6th	550° F	8:00	6:00	Medium-Well
Pork Chops 3/4" thick	5th	550° F	8:00	6:00	Well
Chicken - Bone In	4th	450° F	20:00	10:00	Well
Chicken - Boneless	5th	450° F	8:00	6:00	Well
Fish	5th	500° F	13:00	n/a	Well
Shrimp	4th	550° F	5:00	n/a	Well
Hamburger 1" thick	6th	550° F	9:00	7:00	Well
	5th	550° F	10:00	8:00	Well

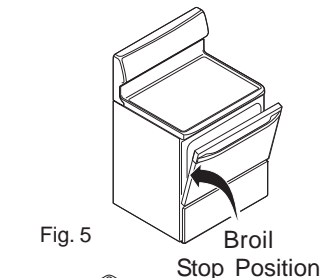


Fig. 5

Broil Stop Position

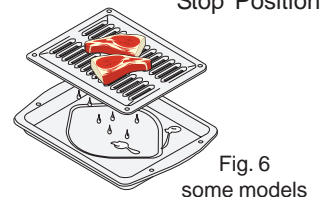


Fig. 6 some models

Settin

h for Convection Bake 325°F:
350°F:
oven r and place food
ON

Press **3** ()
the display

Press **START**

adjust
325°F).

is reached. The display
the fan icon (Fig

Note: The oven is
rotating fan icon
(See rotating


Press **OFF**
any

Off








Setting Oven Controls


Setting Convection Roast

The **CONV ROAST**  pad is designed to give optimum cooking performance for this feature. The Convection Roast pad combines a cook cycle with the convection fan and element to roast meats and poultry. Preheating is not necessary for meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside.

INSTRUCTIONS

To set the Convection Roast feature (example for Meats to cook at 350°F):

1. Arrange interior oven racks and place food in oven.
2. Press . "CONV" will flash and "---°" will be displayed (See Fig. 1).
3. Press   . "CONV" will flash and "350°" will appear in the display (See Fig. 2).
4. Press . "CONV" and "350°" will appear in the display (See Fig. 3). The convection fan icon will come on.

Press  to stop Convection Roast at any time.

PRESS



DISPLAY



Fig. 1



Fig. 2



Fig. 3

Roasting Rack Instructions (some models)

When preparing meats for convection roasting, use the broiler pan and insert along with the roasting rack (if equipped). The broiler pan will catch grease spills and the insert will help prevent grease splatters. The roasting rack will allow the heat to circulate around the meat.

⚠ WARNING To prevent food from contacting the broil element and to prevent grease splattering, **DO NOT** use the roasting rack when broiling.

1. Place oven rack on bottom or next to the bottom rack position. See Arranging Oven Racks in the **Before Setting Oven Controls** section.
2. Place the insert in the broiler pan. The roasting rack fits on the insert allowing the heated air to circulate under the food for even cooking and helps to increase browning on the underside. Make sure the roasting rack is securely seated on the insert in the broiler pan. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the insert with aluminum foil.
3. Position food (fat side up) on the roasting rack (See Fig. 4).
4. Place the broiler pan on the oven rack.

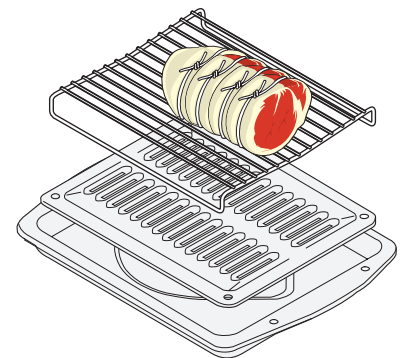




Fig. 4

Setting Oven Controls








To set the Convection Convert Feature

The  **CONV CONVERT** pad is used to automatically convert a standard **baking** recipe for convection baking. When set properly, this feature is designed to display the actual converted (reduced) temperature in display.


Convection Convert may **ONLY** be used with a **Bake**, **Timed Bake** or a **Delayed Timed Bake** setting. When used with a Timed Bake or a Delayed Timed Bake setting, the Convection Convert feature will display a **"CF"** for check food when the bake time is 75% complete (See Fig. 4). At this time the oven control will sound 3 long beeps at regular intervals until baking has finished. When the bake time has completely finished the control will display **"End"** and will sound 3 long beeps every 30 seconds until the  pad is pressed (See Fig. 5).

INSTRUCTIONS

Using Convection Convert (Bake) feature to automatically adjust oven temperature (example below when setting oven for 350°F):

1. Arrange interior oven racks and place food in oven.
2. Press  , "- - - °" will appear in the display (Fig. 1).
3. Press    . **"BAKE"** will flash and **"350°"** will appear in the display (See Fig. 2). If a Timed Bake or a Delayed Start (Delayed Timed Bake) is desired, enter the times now.
4. Press  . **"CONV BAKE"** and the oven temperature **adjustment** will appear in the display (for this example it is 325°F). A beep will sound once the **adjusted** oven temperature is reached. The display will show **"325°"**, **"CONV BAKE"** and the fan icon (Fig. 3).

Note: The oven icon will show a rotating fan within the square. This rotating fan icon indicates when the Convection Fan is operating (See rotating fan in Fig. 3).

Press  to cancel Convection feature at any time.

Note: The minimum amount of cook time using the Convection Convert feature with a **Timed Bake** or a **Delayed Timed Bake** is 20 minutes. The minimum temperature setting using Convection Convert is 325°F (163° C).

PRESS

DISPLAY

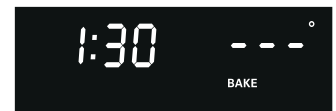


Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5

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Sabbath & Holidays)



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nce the oven is properly set using Bake with the Sabbath

ed. This will override the factory preset 12-Hour Energy

ess  before activating the Sabbath feature. Once the

oven light will remain ON until the Sabbath feature is turned

light OFF before activating the Sabbath feature.

/ other program feature except **BAKE** while the Sabbath

ectly with the Sabbath feature: **0-9 number pads**, ,

the Sabbath feature is activated.

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Setting Oven Controls

Setting the Sabbath Feature (cont'd)

It is recommended that any oven temperature change with the Sabbath feature activated be followed with 2 presses of the **START** pad. This will insure the oven remains ON even if the attempt to set the oven temperature was lower or higher than the oven control can accept. If the oven temperature is set incorrectly, the oven temperature will default to 170°F or 550°F. Try to set the desired oven temperature again.

Should you experience a power failure or interruption, the oven will shut off. When power is returned the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/Holidays. After the Sabbath observance turn OFF the Sabbath feature. At the same time press and hold both the **Bake time** and **Start time** pads for at least 3 seconds. **SAb** will disappear from the display and the oven may be used with all normal functions. For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

Setting the Keep Warm Feature

The **Keep warm** pad turns ON the Keep Warm feature and will maintain an oven temperature of 170° F. The **Keep Warm** feature will keep oven baked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Keep Warm feature will shut the oven OFF automatically. The Keep Warm feature may be used without any other cooking operations or can be used after cooking has finished using **TIMED BAKE** or **DELAYED TIMED BAKE**.

INSTRUCTIONS

PRESS

DISPLAY

To set Keep Warm:

1. Arrange interior oven racks and place baked food in oven. If the food is already in the oven go to step 2.
2. Press **Keep warm**. "HLd" will appear in the display (See Fig. 1).
Note: If no further pads are touched within 25 seconds the request to turn ON Keep Warm will be cleared.
3. Press **START**. "HLd" shows and the oven icon will appear in the display (See Fig. 2).
4. To turn Keep Warm OFF at any time press **Keep warm** or **Clear /off**.



Fig. 1



Fig. 2



To set Keep Warm to turn ON automatically:

1. Arrange interior oven racks and place food in oven. Set the oven properly and start a **Timed Bake** or **Delayed Timed Bake**.
2. Press **Keep warm**. "HLd" will appear in the display.
3. Press **START**. Keep Warm is set to turn ON automatically after completing a **Timed Bake** or **Delay Start** (Delayed Timed Bake).
4. To turn Keep Warm OFF at any time press **Keep warm** or **Clear /off**.



Note: The Keep Warm feature can be turned ON or OFF at anytime without canceling Bake or any other cooking functions by pressing **Keep warm**.

To turn ON/OFF the Oven Light

The oven light automatically turns ON when the door is opened. The oven light may also be manually turned ON or OFF by pressing the **Oven light** pad.

Bake-n-Warm™ Double Oven



Dual Features of the Bake-n-Warm™ Double Oven

The Bake-n-Warm™ Double Oven is designed to provide two unique food preparation features. The features provide a Mini Oven and a Warmer Drawer using the same lower oven cavity, drawer and control.

The Mini Oven feature is ideal for cooking foods such as pizza, casseroles, baked potatoes and frozen convenience foods. The purpose of the Warmer Drawer feature is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the Warmer Drawer.

BE SURE TO READ THE FOLLOWING WARNINGS AND CAUTIONS before using the Bake-n-Warm™ Double Oven:

⚠ WARNING KEEP CHILDREN AWAY FROM THE LOWER OVEN WHEN HOT. FAILURE TO DO SO CAN RESULT IN BURNS.

⚠ CAUTION FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

⚠ CAUTION Always use oven mitts when removing food from the Bake-n-Warm™ Double Oven. The drawer rack, drawer compartment, cookware and plates may be hot.

⚠ CAUTION Should an oven fire occur, close the drawer and turn the Bake-n-Warm™ Double Oven OFF. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

Using the Mini Oven or Warmer Drawer Features

- **When placing food in the Mini Oven always use a baking sheet or pan with 4 raised sides to prevent food from sliding off.**
- To minimize sliding of bake ware, open and close the drawer gently making sure the drawer latches when closed.
- During cooking/warming, limit the number of times the drawer is opened. This will minimize heat loss. Repeated opening of the drawer during the cooking process may increase cooking times and produce uneven cooking results. The cooking time for the Mini Oven feature may vary slightly from the upper oven times.
- For best results with the Mini Oven, pastries, casseroles with crumb toppings and bakery type items should be cooked in the large upper oven.
- The maximum height of foods and utensils that may be used in the Bake-n-Warm™ Oven is 4". The maximum width is 15". **Pay close attention to foods that have potential to rise beyond the recommended 4" maximum height.**
- Use pans in the drawer large enough to hold food **and** any juices that may result from the cooking process.
- The Drawer Rack must always be in place when cooking or warming foods in the drawer. Be sure that the rack is placed with the down turned sides into the drawer. This will provide for some air space between the drawer and the food (See Fig. 1). Do not put food or utensils directly on the oven drawer bottom.
- **Do not use plastic wrap to cover food. Plastic may melt onto the drawer or surrounding areas and be very difficult to clean.** Use a lid or aluminum foil instead. Use only utensils and cookware in the oven drawer that are recommended for oven use in the upper oven.
- **DO NOT LINE THE OVEN DRAWER WITH FOIL OR COVER THE OVEN RACK WITH FOIL.** This may result in damage to your oven.

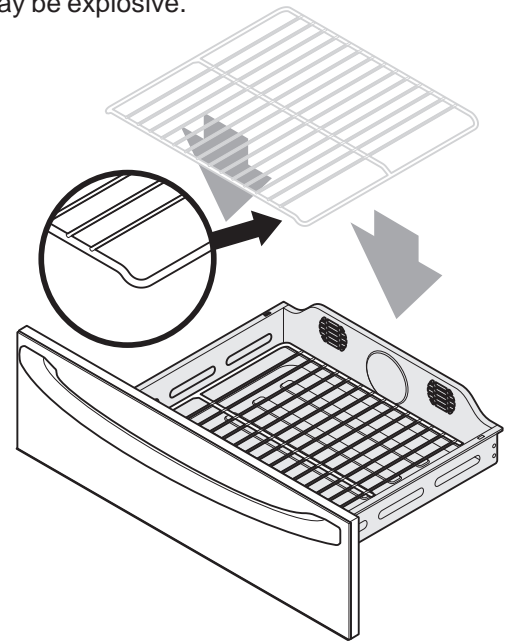
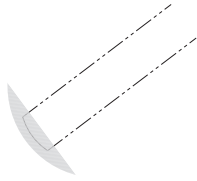


Fig. 1



Fig. 2


NOTES: The Bake-n-Warm™ Double Oven will not operate when the upper oven is set for Self-Cleaning or the Oven Control Lockout feature is active. If the Bake-n-Warm™ Double Oven is ON and a Self-Clean or Oven Control Lockout request is attempted, the oven control will deny the request with a triple beep.



Bake-n-Warm™ Double Oven



Bake-n-Warm™ Double Oven Light Operation (some models):

The Bake-n-Warm™ Double Oven light operates with the upper oven light and automatically turns ON when the upper oven door is opened. If equipped, the Bake-n-Warm™ Double Oven light may also be manually operated by pressing the  pad.

To Remove the Bake-n-Warm™ Double Oven Drawer & Replace the Oven Light:

1. Before drawer removal, be sure to turn OFF the Bake-n-Warm™ Double Oven and let the drawer area cool completely.
2. Pull the drawer away from the oven. Using a phillips-head screwdriver remove the two drawer screws from the insides of the front oven drawer compartment (See Fig. 1).
3. With one hand hold the drawer front in place. Use your other hand to pull the glide away from the oven (See Fig. 2) until the glide hook disengages (See Fig. 3).
4. Repeat from step 3 above for the other side of the drawer.
5. With BOTH glide hooks disengaged, carefully lift the drawer up and away from the oven. Push both drawer glides into lower oven cavity.
6. Replace the lower oven light with a 40 Watt Appliance light bulb (Refer to Fig.5).

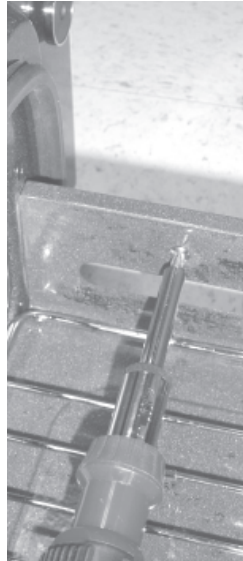


Fig. 1

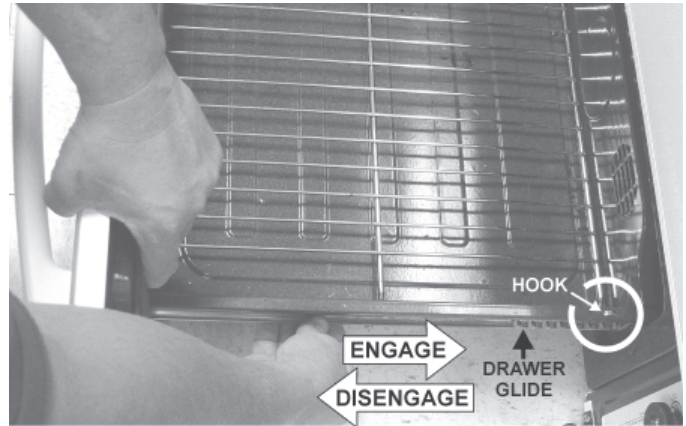
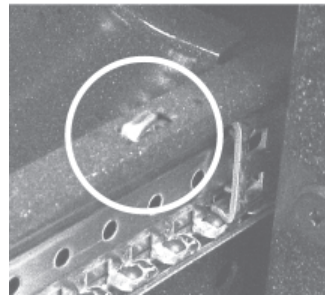
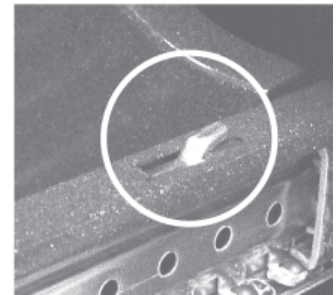


Fig. 2



Glide Hook Disengaged
Fig. 3



Glide Hook Engaged
Fig. 4

CAUTION Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

To replace Bake-n-Warm™ Double Oven Drawer:

1. Pull both drawer glides and fully extend outward from lower oven cavity.
2. Carefully rest the drawer on top of both glides.
3. Adjust the drawer position on top of the rails until both of the drawer side slots are correctly engaged with the glide hooks (See Fig. 4).
4. Pull the drawer forward to line up the drawer with both screw holes in the glides. Using a phillips-head screwdriver replace the two screws removed from the inner drawer sides.
5. Replace drawer rack if removed.
6. Close lower oven drawer.

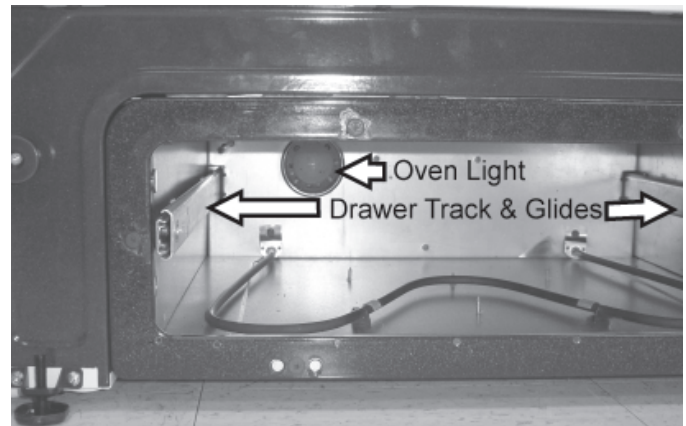


Fig. 5



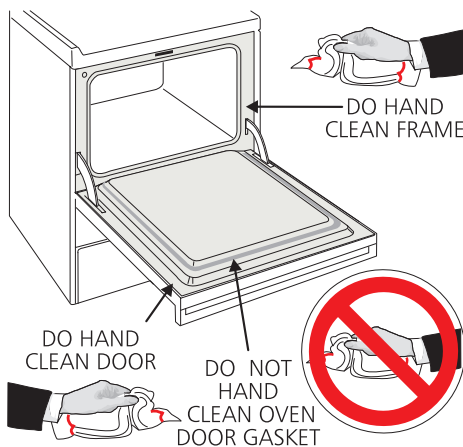
Self-Cleaning

CAUTION During the Self-Cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

CAUTION The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

CAUTION **DO NOT** line the oven walls, racks, bottom or any other part of the range with **aluminum foil**. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

CAUTION **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the Self-Cleaning cycle is completed. The oven may still be **VERY HOT**.



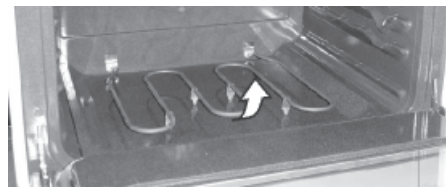
Self-Cleaning Oven

A Self-Cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away with a damp cloth.

Adhere to the following cleaning precautions:

- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the Self-Cleaning oven.
- **DO NOT** clean the oven door gasket. The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
- **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.
- **Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures.**
- Remove oven racks. If they are not removed during the Self-Clean cycle their color will turn slightly blue and the finish will be dull. After the cycle is complete and the oven has cooled, rub the sides of the oven racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack position).
- **Remove any excessive spillovers** in the oven cavity **before** starting the Self-Cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

CAUTION The oven bake and broil elements may appear to have cooled after they have been turned OFF. **The elements may still be hot** and burns may occur if these elements are touched before they have cooled sufficiently.



The bake element is designed to be tilted up using your hand from the front of the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position.

NOTES: Prior to setting the Self-Clean cycle, any spills remaining on the oven bottom should be removed. See additional cleaning information for the oven door in the **General Care & Cleaning** section.

NEED CLEAN  CLEAN  & MAX

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Cooktop  will remain



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Self-Cleaning

INSTRUCTIONS

PRESS


DISPLAY

When the Self-Clean cycle is done:

1. The time of day, "DOOR LOCKED" and "CLEAN" icon will remain in the display.
2. Once the oven has cooled down for approximately 1 HOUR, and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened.

Stopping or Interrupting a Self-Cleaning cycle:

If it becomes necessary to stop or interrupt a Self-Cleaning cycle due to excessive smoke or fire in the oven:

1. Press .
2. Once the oven has cooled down for approximately 1 HOUR and the "DOOR LOCKED" icon is no longer displayed, the oven door can then be opened (Fig. 7).

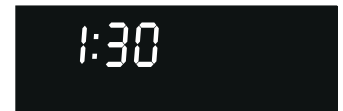



Fig.7

IMPORTANT NOTES when using the Self-Clean feature:

1. The Self-Clean feature will not operate whenever a radiant surface remains ON.
2. A Self-Clean cycle cannot be started if **Oven Lockout** feature is active.
3. If a Self-Cleaning-Cycle has started but not finished and a power failure occurs, the appliance may not have thoroughly cleaned. Once power is restored, the Cooktop will remain locked. To unlock the cooktop press and hold the  pad for 3 seconds. The red cooktop lock icon will disappear from the display. Then set for another Self-Clean cycle to finish.
4. If your clock is set for normal 12 hour display mode the Delay Self-Clean cycle can never be set to start more than 12 hours in advance. To set for a delayed Self-Cleaning cycle 12-24 hours in advance see page 15 for instructions to set the control for the 24 hour time of day display mode.

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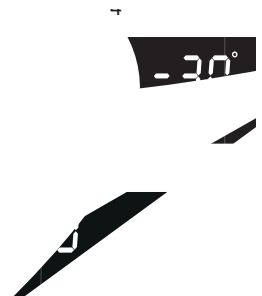
When temperature higher:

temperature use the number pads to enter the
example 30°F) **3** **0** (Fig. 2). The
increased as much as 35°F (19°C).

temperature range and the display



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General Care & Cleaning

(Cleaning Table)

Surfaces	How to Clean
Glass, Painted Plastic Body Parts & Control Knobs	<i>For general cleaning</i> , use a soft cloth, clean with mild dish detergent & water or a 50/50 solution of vinegar & water. Follow by rinsing the area with clean water; dry & polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth 1st. DO NOT spray liquids directly on the control pad and display areas. DO NOT use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. DO NOT use other liquid cleaners, abrasive cleaners, scouring pads, or some paper towels - they will damage the finish.
Painted Control Panels & Display areas	<i>Before cleaning the control panel</i> , turn all controls to OFF & remove the control knobs. To remove, pull each knob straight off the shaft. Use the <i>general cleaning</i> instructions provided in the paragraph above.
Porcelain Cooktop Surface, Porcelain Enamel Broiler Pan & Insert (if equipped), Door Liner & Body Parts. For Bake-n-Warm™ Double Oven cleaning instructions see the Bake-n-Warm™ Double Oven section.	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water & ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse & wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the range top.
Oven Racks	Remove oven racks. See "Removing & Replacing Oven Racks" under Before Setting Oven Controls . Use a mild, abrasive cleaner, following the cleaner's recommendations. Rinse with clean water & let dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the oven rack positions).
Oven Door	Use soap & water to thoroughly clean the top, sides & front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.
Stainless Steel (some models)	Clean stainless steel with hot soapy water & a dishcloth. Rinse with clean water and a cloth. DO NOT use cleaners with high concentrations of chlorides or chlorines. DO NOT use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Ceramic Cooktop	See Cooktop Cleaning & Maintenance in the General Care & Cleaning section.

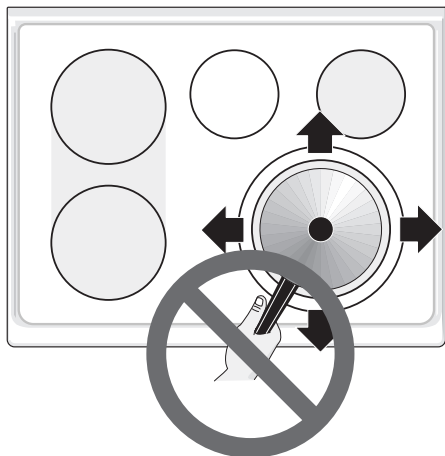
General Care & Cleaning



Cooktop Cleaning & Maintenance

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

Prior to using your cooktop for the first time, apply the recommended cooktop cleaning creme to the ceramic surface (visit www.frigidaire.com for replacement cleaner). Buff with a **non-abrasive** cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.



Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough or dirty bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not use cookware with dirt or dirt build up on bottom**; replace with clean cookware before using. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.

CAUTION Before cleaning the cooktop, be sure the controls are turned to **OFF** and the cooktop is **COOL**.

WARNING **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

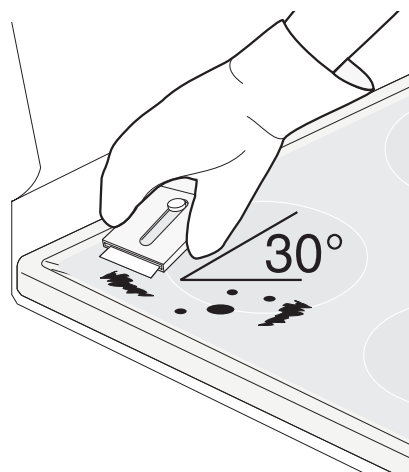
Cleaning Recommendations for the Ceramic Glass Cooktop

For light to moderate soil:

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a **non-abrasive** plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

For heavy, burned on soil:

Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a **non-abrasive** plastic type no-scratch cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

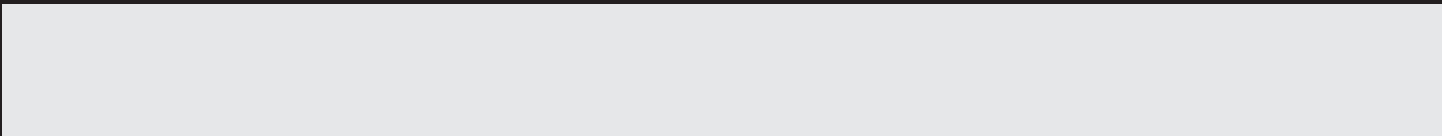


If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

IMPORTANT NOTE: Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.



Before You Call

Solutions to Common Problems



Before you call for service, review the following list. It may save you time & expense. The list includes common occurrences (shown in bold) that are not the result of defective workmanship or materials in this appliance. The possible corrections to these problems are provided with the problem listed:

Range is not level - (1) Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level. (2) Be sure floor is level, strong & stable enough to adequately support range. (3) If floor is sagging or sloping, contact a carpenter to correct the situation. (4) Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for range clearance.

Cannot move appliance easily. Appliance must be accessible for service - (1) Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. (2) Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.

Surface element too hot or not hot enough - Incorrect control setting. Be sure the correct control is ON.

Surface element does not heat - (1) Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy & medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily. (2) No power to the appliance. Check steps under "**Entire Appliance Does Not Operate**" in this checklist. (3) Incorrect control setting. Make sure the correct control is ON.

Entire appliance does not operate - (1) The time of day is not set. The time of day **must** first be set in order to operate the oven. See "To Set the Clock" in the **Setting Oven Controls** section. (2) Make sure cord/plug is plugged correctly into outlet. (3) Service wiring is not complete. Contact your authorized service agent. (4) Electrical power outage. Check house lights to be sure. Call your local electric company for service.

Oven does not operate - Be sure the oven controls are set properly for the desired function. See **Setting Oven Controls** in this Use & Care Manual or read the instructions under "**Entire appliance does not operate**" in this checklist.

Oven light does not work (some models) - Replace or tighten bulb. See **Changing Oven Light** in the Use & Care Manual.

Oven control beeps & displays any F code error (for example F11) - Electronic control has detected a fault condition. Press **CLEAR/OFF** to clear the display & stop beeping. Reprogram oven. If fault recurs, record fault number. Press **CLEAR/OFF** & contact an authorized service agent.

ESEC displays " - - " message - Indicates that the ESEC has a "Lockout" condition. This condition is normal when setting for a Self-Clean mode. Wait for the Self-Clean cycle to completely finish. For complete instructions to unlock the oven door see the Self-Cleaning instructions in this Use & Care Manual.

ESEC displays other "F" messages with numbers - The ESEC control constantly monitors the internal circuitry as well as several circuits to insure they are all operating correctly. If at any time one of these systems fails, the ESEC will immediately stop the current operation and flash an error code. Turn all the surface control knobs to the OFF position. If the error did not clear, record the "F" number error and contact your appliance Servicer for further assistance.

Oven smokes excessively during broiling - (1) Control(s) not set properly. Follow Broil instructions under **Setting Oven Controls**. (2) Make sure oven door is opened to **broil stop** position. (3) Meat too close to the broil element. Reposition the broil rack to provide proper clearance between the meat & the element. Preheat the broil element for searing. (4) Meat not properly prepared. Remove excess fat from meat. Cut fatty edges to prevent curling, but do not cut into lean. (5) Insert on broiler pan wrong side up & grease not draining. Always place grid on the broiler pan with ribs up & slots down to allow grease to drip into pan (some models). (6) Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

Flames inside oven or smoking from oven vent - Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present see "Broiling" in the **Setting Oven Controls** section.

Poor baking results - Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven & space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see **Adjusting Your Oven Temperature** in this Use & Care Manual.

Soil not completely removed after Self-Cleaning cycle - Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the Self-Cleaning area, but get hot enough to burn on residue. Clean these areas before the Self-Cleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.

Self-Cleaning cycle does not work - (1) Oven control not set properly. Follow instructions under **Self-Cleaning**. (2) Self-Cleaning cycle was interrupted. Follow steps under "Stopping or Interrupting a Self-Cleaning Cycle" under **Self-Cleaning**.

Metal marks (Ceramic Cooktop) - Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning creme to remove the marks. See "Cooktop Cleaning and Maintenance" in the **Care & Cleaning** section.

Scratches or abrasions on cooktop surface (Ceramic Cooktop) - (1) Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. (2) Cleaning materials not recommended for ceramic-glass cooktop have been used. See "**Cooktop Cleaning & Maintenance**." (3) Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.

Brown streaks or specks on cooktop surface (Ceramic Cooktop) - Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "Cooktop Cleaning and Maintenance" in the **Care & Cleaning** section.

Areas of discoloration with metallic sheen (Ceramic Cooktop) - Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. Use cookware with clean, dry bottoms.



Major Appliance Warranty Information

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions **This warranty does not cover the following:**

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

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